

# 200-HW Series

## Waterless Hot Food Well

ALTO-SHAAM

Unlike traditional steam tables or dry wells, waterless hot food wells from Alto-Shaam feature radiant Halo Heat® technology that evenly surrounds food without the use of extremely hot elements, added humidity or fans. Extend hold times, maintain food quality and reduce operating costs to maximize return on investment.



200-HW/D4

### Standard Features

- Extend food holding times with efficient, precise Halo Heat® technology
- Maintain food quality without the use of extremely hot elements, added humidity or fans
- Increase sales with attractive food presentation and quality
- Reduce installation and operating costs with no water or plumbing needed
- Save on maintenance costs, eliminating lime and scale buildup associated with traditional steam tables
- Increase employee and customer safety with elimination of hot water and steam
- Provide optimal holding temperatures with an adjustable thermostat that can be flush-mounted into the counter or a location out of sight from customers
- Set ideal holding temperatures for any dish with an individual well control option
- HWLF models feature a large flange
- HWI and HWILF models are controlled by two (2) separate adjustable thermostats
- 200-HW/D4, 200-HW/D6, 200-HWLF/D4, and 200-HWLF/D6 models include four (4) half/third-size divider bars and one (1) large pan divider bar
- 200-HW/D443 and 200-HW/D643 models include six (6) third-size divider bars and one (1) large pan divider bar
- 200-HWI/D4, 200-HWI/D6, 200-HWILF/D4, and 200-HWILF/D6 models include four (4) half/third-size divider bars
- 200-HWI/D443 and 200-HWI/D643 models include six (6) third-size divider bars

### Configurations (select one)

- |                                       |                                       |
|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> 200-HW/D4    | <input type="checkbox"/> 200-HW/D6    |
| <input type="checkbox"/> 200-HW/D443  | <input type="checkbox"/> 200-HW/D643  |
| <input type="checkbox"/> 200-HWLF/D4  | <input type="checkbox"/> 200-HWLF/D6  |
| <input type="checkbox"/> 200-HWI/D4   | <input type="checkbox"/> 200-HWI/D6   |
| <input type="checkbox"/> 200-HWI/D443 | <input type="checkbox"/> 200-HWI/D643 |
| <input type="checkbox"/> 200-HWILF/D4 | <input type="checkbox"/> 200-HWILF/D6 |

### Electrical

- |                               |                                   |
|-------------------------------|-----------------------------------|
| <input type="checkbox"/> 120V | <input type="checkbox"/> 208-240V |
| <input type="checkbox"/> 230V |                                   |

### Control box cord location

- Back, standard
- Bottom, optional

### Accessories (select all that apply)

- Pan divider bar—half-size/third-size (11318)
- Pan divider bar—full-size (16019)
- Pan divider bar—D443/D643 size (1012405)
- Locking kit (5020849)



2  
4  
6  
8

- Two full-size of GN 1/1 pans  
 Four half-size or GN 1/2 pans  
 D4, D6: Six third-size or GN 1/3 pans  
 D443, D643: Eight third-size or GN 1/3 pans  
 D4: 48 lb [23 kg] product maximum; 29 qt [28 L] volume maximum  
 D6: 72 lb [33 kg] product maximum; 44 qt [42 L] volume maximum  
 D443: 63 lb [29 kg] product maximum; 37.8 qt [35.5 L] volume maximum  
 D643: 96 lb [44 kg] product maximum; 57.3 qt [53.5 L] volume maximum



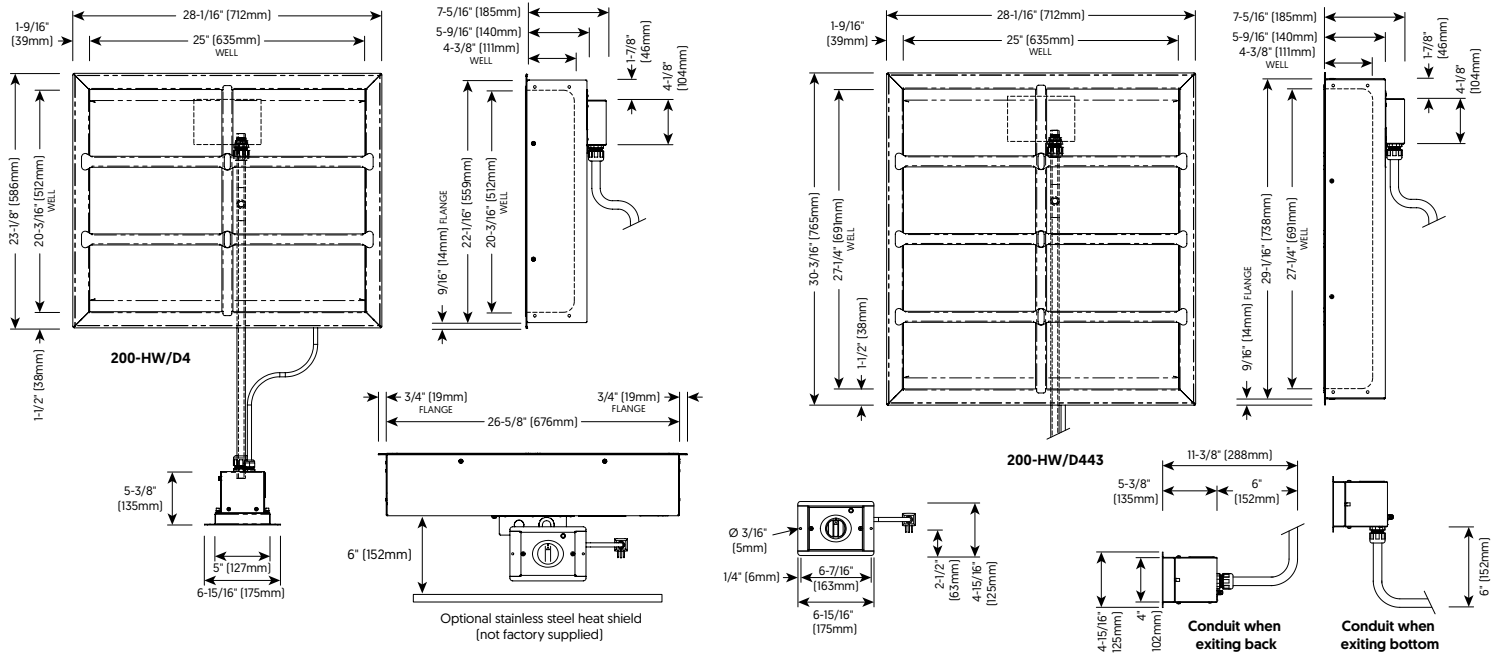
IP X3



# 200-HW Series

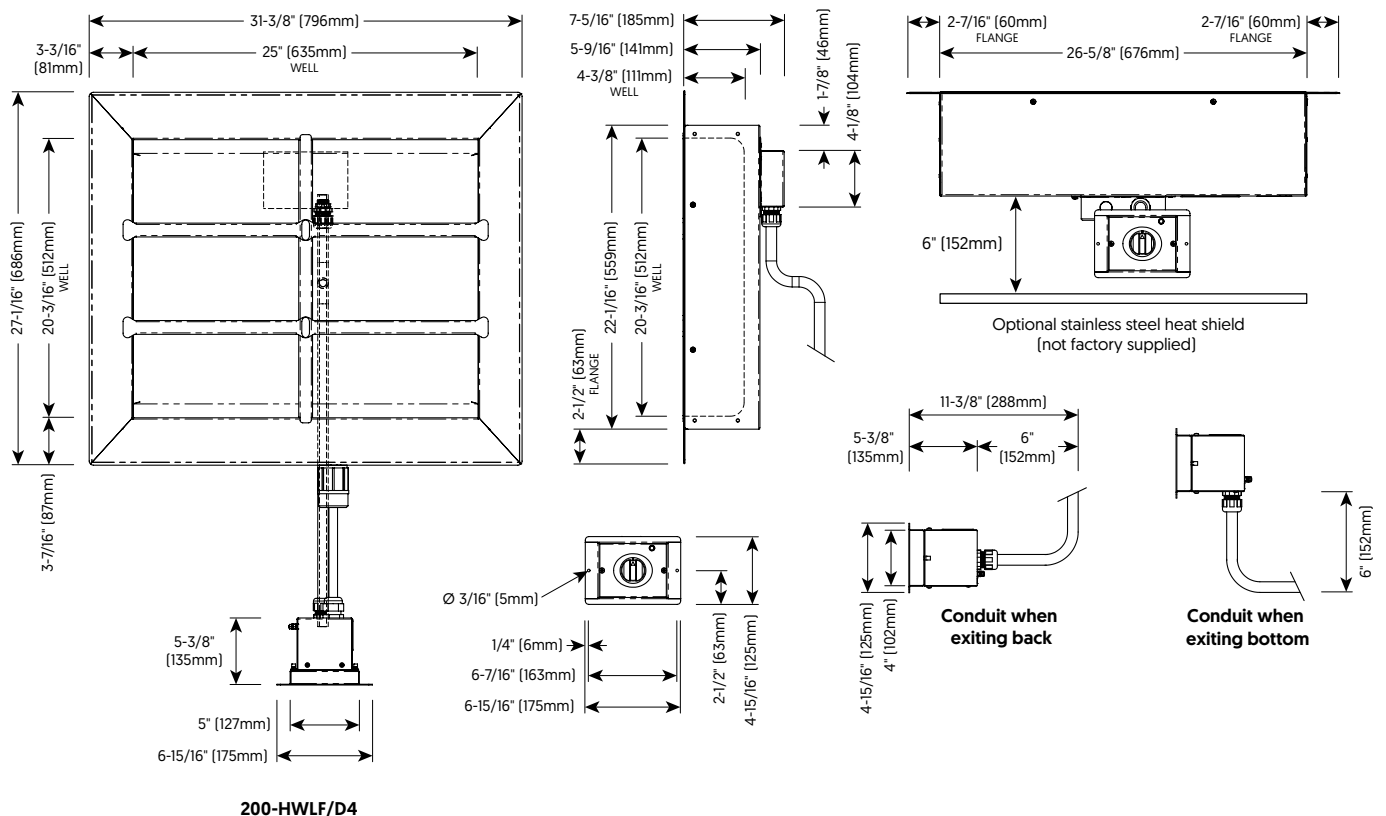


## Specification



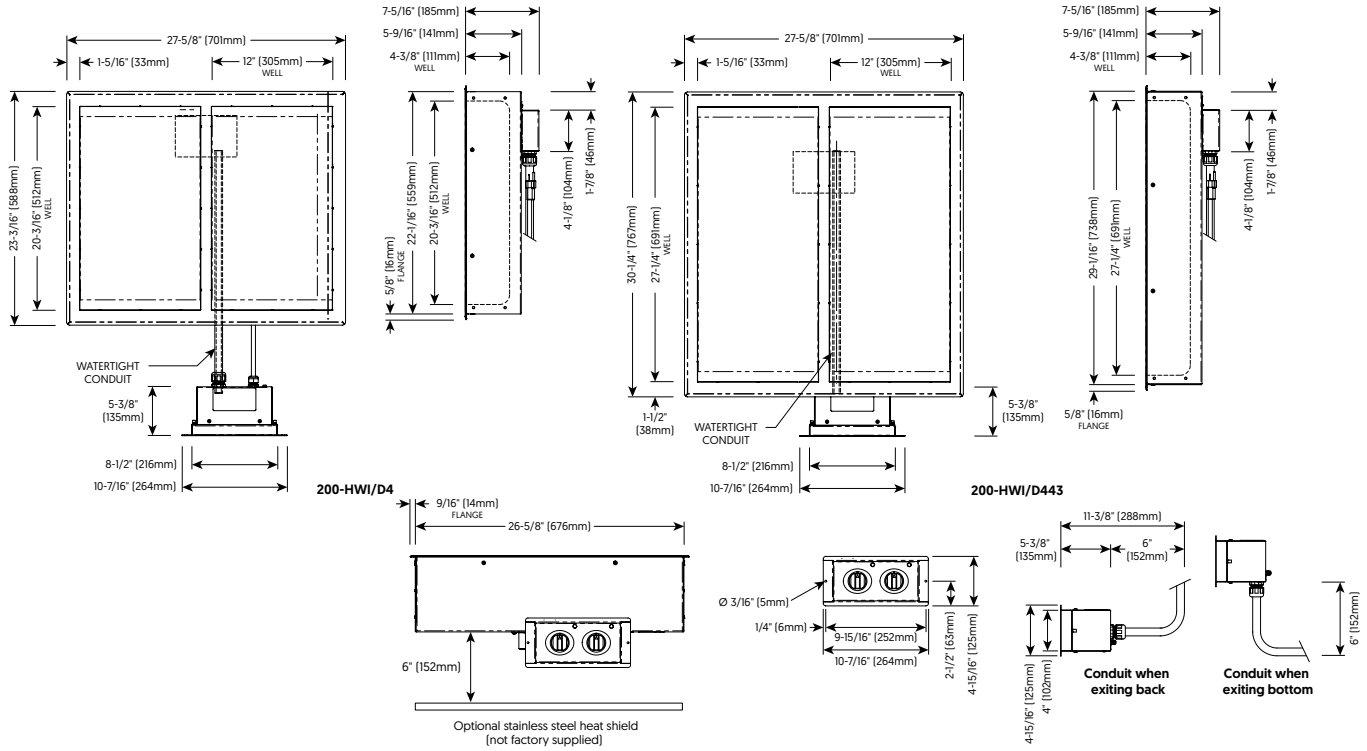
# 200-HWLF Series

## Specification



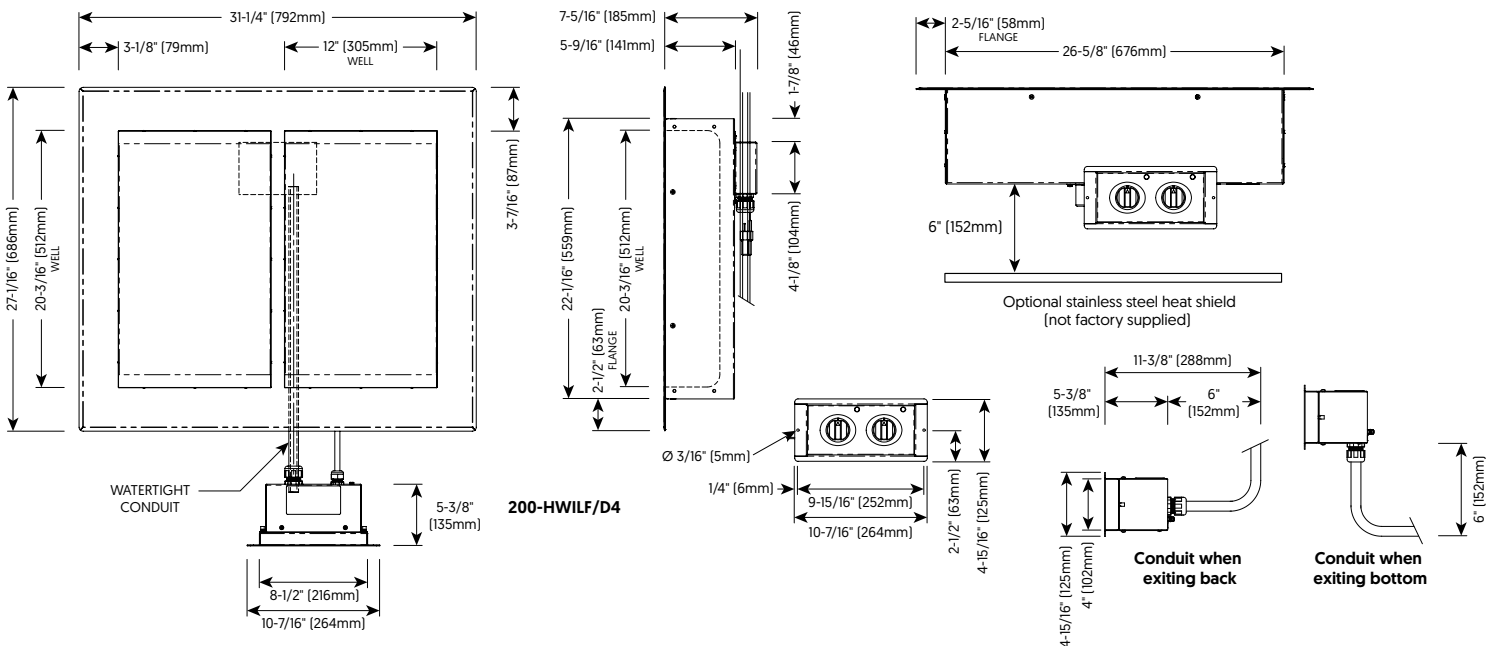
# 200-HWI Series

## Specification



# 200-HWILF Series

## Specification



# 200-HW Series



## DIMENSIONS

Model	Exterior (H x W x D)	Interior (H x W x D)
200-HW/D4	7-5/16" x 28-1/16" x 23-1/8" [185mm x 712mm x 586mm]	4-3/8" x 25" x 20-3/16" [111mm x 635mm x 512mm]
200-HW/D6	9-5/16" x 28-1/16" x 23-1/8" [235mm x 712mm x 586mm]	6-3/8" x 25" x 20-3/16" [162mm x 635mm x 512mm]
200-HW/D443	7-5/16" x 28-1/16" x 30-3/16" [185mm x 712mm x 765mm]	4-3/8" x 12" x 27-1/4" [111mm x 304mm x 691mm]
200-HW/D643	9-3/16" x 28-1/16" x 30-3/16" [233mm x 712mm x 765mm]	6-3/8" x 12" x 27-1/4" [162mm x 304mm x 691mm]
200-HWLF/D4	7-5/16" x 31-3/8" x 27-1/16" [185mm x 796mm x 686mm]	4-3/8" x 25" x 20-3/16" [111mm x 635mm x 512mm]
200-HWLF/D6v	9-1/4" x 31-3/8" x 27-1/16" [234mm x 796mm x 686mm]	6-3/8" x 25" x 20-3/16" [162mm x 635mm x 512mm]
200-HWI/D4	7-5/16" x 27-5/8" x 23-3/16" [185mm x 701mm x 588mm]	4-3/8" x 12" x 20-3/16" [111mm x 304mm x 512mm]
200-HWI/D6	9-5/16" x 27-5/8" x 23-3/16" [235mm x 701mm x 586mm]	6-3/8" x 12" x 20-3/16" [162mm x 304mm x 512mm]
200-HWI/D443	7-5/16" x 27-5/8" x 30-1/4" [185mm x 701mm x 767mm]	4-3/8" x 12" x 27-1/4" [111mm x 304mm x 691mm]
200-HWI/D643	9-1/4" x 27-5/8" x 30-1/4" [234mm x 701mm x 767mm]	6-3/8" x 12" x 27-1/4" [162mm x 304mm x 691mm]
200-HWILF/D4	7-5/16" x 31-1/4" x 27-1/16" [185mm x 792mm x 686mm]	4-3/8" x 12" x 20-3/16" [111mm x 304mm x 512mm]
200-HWILF/D6	9-5/16" x 31-1/4" x 27-1/16" [225mm x 792mm x 686mm]	6-3/8" x 12" x 20-3/16" [162mm x 304mm x 512mm]

Model	Net Weight	Ship Weight**	Ship Dimensions (L x W x H)**
200-HW/D4	40 lb [18 kg]	115 lb [52 kg]	35" x 35" x 19" [889mm x 889mm x 483mm]
200-HW/D6	45.5 lb [21 kg]	110 lb [50 kg]	35" x 35" x 19" [889mm x 889mm x 483mm]
200-HW/D443	50 lb [23 kg]	Contact factory	Contact factory
200-HW/D643	56 lb [25 kg]	120 lb [54 kg]	40" x 32" x 15" [1016mm x 813mm x 381mm]
200-HWLF/D4	43 lb [20 kg]	100 lb [45 kg]	35" x 35" x 19" [889mm x 889mm x 483mm]
200-HWLF/D6	48 lb [22 kg]	110 lb [50 kg]	35" x 35" x 19" [889mm x 889mm x 483mm]
200-HWI/D4	50 lb [23 kg]	120 lb [54 kg]	35" x 35" x 19" [889mm x 889mm x 483mm]
200-HWI/D6	56.25 lb [26 kg]	116 lb [53 kg]	35" x 35" x 19" [889mm x 889mm x 483mm]
200-HWI/D443	62 lb [28 kg]	Contact factory	Contact factory
200-HWI/D643	69.5 lb [32 kg]	120 lb [54 kg]	35" x 35" x 26" [889mm x 889mm x 660mm]
200-HWILF/D4	54.25 lb [25 kg]	100 lb [45 kg]	35" x 35" x 19" [889mm x 889mm x 483mm]
200-HWILF/D6	60.5 lb [27 kg]	110 lb [50 kg]	35" x 35" x 19" [889mm x 889mm x 483mm]

\*\*Domestic ground shipping information. Contact factory for export weight and dimensions.

## Cutout Dimensions

Model	Non-combustible Surface Cutout (L x W)	Combustible Surface Cutout (L x W)^	Control Box Cutout (H x W x D)*
200-HW/D4	26-13/16" x 22-1/8" [681mm x 562mm]	---	4-1/4" x 5-1/4" x 11-3/8" [108mm x 133mm x 288mm]
200-HW/D6	26-13/16" x 22-1/8" [681mm x 562mm]	---	4-1/4" x 5-1/4" x 11-3/8" [108mm x 133mm x 288mm]
200-HW/D443	26-13/16" x 29-1/8" [681mm x 740mm]	---	4-1/4" x 5-1/4" x 11-3/8" [108mm x 133mm x 288mm]
200-HW/D643	26-13/16" x 29-1/8" [681mm x 740mm]	---	4-1/4" x 5-1/4" x 11-3/8" [108mm x 133mm x 288mm]
200-HWLF/D4	26-13/16" x 22-1/8" [681mm x 562mm]	28-13/16" x 24-1/16" [732mm x 611mm]	4-1/4" x 5-1/4" x 11-3/8" [108mm x 133mm x 288mm]
200-HWLF/D6	26-13/16" x 22-1/8" [681mm x 562mm]	28-13/16" x 24-1/16" [732mm x 611mm]	4-1/4" x 5-1/4" x 11-3/8" [108mm x 133mm x 288mm]
200-HWI/D4	26-13/16" x 22-1/8" [681mm x 562mm]	---	4-1/4" x 8-3/4" x 11-3/8" [108mm x 222mm x 288mm]
200-HWI/D6	26-13/16" x 22-1/8" [681mm x 562mm]	---	4-1/4" x 8-3/4" x 11-3/8" [108mm x 222mm x 288mm]
200-HWI/D443	26-13/16" x 29-1/8" [681mm x 740mm]	---	4-1/4" x 8-3/4" x 11-3/8" [108mm x 222mm x 288mm]
200-HWI/D643	26-13/16" x 29-1/8" [681mm x 740mm]	---	4-1/4" x 8-3/4" x 11-3/8" [108mm x 222mm x 288mm]
200-HWILF/D4	26-13/16" x 22-1/8" [681mm x 562mm]	28-13/16" x 24-1/16" [732mm x 611mm]	4-1/4" x 8-3/4" x 11-3/8" [108mm x 222mm x 288mm]
200-HWILF/D6	26-13/16" x 22-1/8" [681mm x 562mm]	28-13/16" x 24-1/16" [732mm x 611mm]	4-1/4" x 8-3/4" x 11-3/8" [108mm x 222mm x 288mm]

^Large flange wells only.

\*Allow 6" [152mm] clearance from control box to conduit bend.



## CHECK FIRST

- Appliance must be installed level and must not be installed in any area where it may be directly affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- Some foods may require additional overhead heating. Always monitor the food temperature and add overhead heating when needed.
- Countertop material must withstand temperatures up to 200°F [93°C].
- A stainless steel heat shield is recommended if the area under the appliance is used for storage.

# 200-HW Series



### Heat of rejection

200-HW	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	162	0.05



1" [25 mm] from  
combustible surfaces



Model	V	Ph	Hz	A	kW	Cord & Plug
200-HW/D4 and /D6, 200-HWLF/D4 and /D6, 200-HWI/D4 and /D6, 200-HWILF/D4 and /D6	120V	120	1	50/60	10.0	1.2 NEMA 5-15p 15A-125V plug
	208-240V	208	1	50/60	4.3	0.9 NEMA 6-15p 15A-250V plug [U.S.A. only]
		240	1	50/60	5.0	1.2
	230V	230	1	50/60	5.2	1.2 CEE 7/7 plug rated 250V CH2-16p plug rated 250V BS 1363 [U.K. only] plug rated 250V
200-HW/D443, 200-HW/D643, 200-HWI/D443, 200-HWI/D643	120V	120	1	50/60	13.5	1.6 NEMA 5-20p 15A-125V plug
	208-240V	208	1	50/60	5.8	1.6 NEMA 6-15p 15A-250V plug [U.S.A. only]
		240	1	50/60	6.8	1.6
	230V	230	1	50/60	6.5	1.6 CEE 7/7 plug rated 250V CH2-16p plug rated 250V BS 1363 [U.K. only] plug rated 250V

Cord length: 120V: 6 ft [1.8 m]; 208-240V: 9 ft [2.7 m]; 230V [CEE]: 9 ft [2.7 m];  
230V [CH, BS]: 8 ft [2.5 m]

## CONTACT US

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.  
Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | [alto-shaam.com](http://alto-shaam.com)